

New Years Eve 2023-2024

7 Course Gourmet

Menu £40.00/Head with Music

from the 60's 70's and 80's



*Warm Tartlet of Creamed Leeks and Roquefort Cheese, with
Poached Pear in Damson, Port, Red Wine & Mulled Jus.*

*Duet of Soup: Cream of Fresh Velvety White Onion Soup with a Little
Sage & Fresh Luxurious Tomato with Oregano.*

Sorbet with Cassis

*Beef Bourguignon, Tender Beef Slow Cooked in Red Wine and Garlic.
Coq au Vin, Chicken Breast in a rich Red Wine and Wild Mushroom
Sauce*

*Cod Italian, Fresh Fillet of Cod Filled with Creamy Garlic Mush-
rooms, Baked in a Rich Tomato Sauce with Mozzarella,
Roast Vegetable and Goats Cheese Tart.*

Ministered with Creative, Seasonal Vegetables, and Potatoes.

Chocolate Indulgence

Sticky Toffee Apple Sponge with Custard

Lime and Ginger Cheesecake

Syrup Sponge with Custard

A Selection of Cheeses From the British Isles with Biscuits

Champagne at Midnight